

Fond du Lac County Senior Dinning Program Menu 1 Dates: December 12<sup>th</sup> thru January 13<sup>th</sup>, 2012

<b><u>Mon., Dec 12<sup>th</sup></u></b> Pork Chop Suey Over Rice Oriental Blend Veg. Chow Mien Noodles Soy Sauce Peaches Oatmeal Raisin Cookie Wheat Bread	<b><u>Tues., Dec 13<sup>th</sup></u></b> Beef Stroganoff Buttered Noodles Carpi Blend Veg Pea & Cheese Salad Apple Squares White Bread	<b><u>Wed., Dec 14<sup>th</sup></u></b> Honey Baked Chicken Whipped Potatoes Gravy French Cut Gr. Beans Fruit Cocktail Pineapple Upside Down Cake Sourdough Bread	<b><u>Thurs., Dec 15<sup>th</sup></u></b> Pork Steaks Parsley Potatoes Sauerkraut Applesauce Strawberry Shortcake Wheat Bread	<b><u>Fri., Dec 16<sup>th</sup></u></b> Ham Slices Scalloped Potatoes Whole Kernel Corn Tossed Salad w/ Ranch Dressing Cherry Crisp Cornbread Muffin
<b><u>Mon., Dec 19<sup>th</sup></u></b> Ring Bologna Ketchup/Mustard German Potato Salad Baked Beans Sunshine Salad Peanut Butter Cookie White Bread	<b><u>Tues., Dec 20<sup>th</sup></u></b> Beef Liver Mashed Potatoes Gravy Sliced Carrot Coins Fruited Gelatin Carrot Cake w/ Cr. Cheese Frosting Wheat Bread	<b><u>Wed., Dec 21<sup>st</sup></u></b> Pork Chop Whipped Potatoes Gravy County Blend Veg. Apple Rings Spice Cake Rye Bread	<b><u>Thurs., Dec 22<sup>nd</sup></u></b> Roast Turkey Bread Dressing Gravy Baby Whole Carrots Cranberry Sauce Pumpkin Torte Sourdough Bread	<b><u>Fri., Dec 23<sup>rd</sup></u></b> MERRY CHRISTMAS  NO MEALS SERVED
<b><u>Mon., Dec 26<sup>th</sup></u></b>  NO MEALS SERVED	<b><u>Tues., Dec 27<sup>th</sup></u></b> BBQ Riblets Boiled Potatoes Margarine Pat Peas and Carrots Macaroni Salad Lemon Bar White Bread	<b><u>Wed., Dec 28<sup>th</sup></u></b> Saucy Meatloaf Ketchup Garlic Mashed Potatoes Garden Blend Veg. Fruit for Salad Ice Cream Dinner Roll	<b><u>Thurs., Dec 29<sup>th</sup></u></b> Roast Beef Whipped Potatoes Gravy Broccoli Tossed Salad w/ French Dressing Hunter's Pudding Vienna Bread	<b><u>Fri., Dec 30<sup>th</sup></u></b>  HAPPY NEW YEAR  NO MEALS SERVED
<b><u>Mon., Jan 2<sup>nd</sup></u></b> Baked Chicken Backwoods Potatoes Brussels Sprouts Lime CC Salad Ice Cream Wheat Bread	<b><u>Tues., Jan 3<sup>rd</sup></u></b> Chili Wisconsin Blend Veg. Sliced Cheese Crackers Apricots Prune Cake Rye Bread	<b><u>Wed., Jan 4<sup>th</sup></u></b> Roast Pork Loin in Gravy Sweet Potatoes Margarine Pats Red Cabbage Copper Penny Salad Peach Crisp Wheat Bread	<b><u>Thurs., Jan 5<sup>th</sup></u></b> Pizza Casserole Peas Purple Plums Ranger Cookie Italian Bread	<b><u>Fri., Jan 6<sup>th</sup></u></b> Beef Stew Dumpling Winter Mix Veg. Perfection Salad Fresh Fruit Marble Rye Bread
<b><u>Mon., Jan 9<sup>th</sup></u></b> Spaghetti w/ Meat sauce Parmesan Cheese Italian Green Beans Tossed Green Salad w/ Italian Dressing Tapioca Pudding Italian Bread	<b><u>Tues., Jan 10<sup>th</sup></u></b> Ham loaf Au Gratin Potatoes Wax Beans Ambrosia Salad Banana Cake Russian Rye Bread	<b><u>Wed., Jan 11<sup>th</sup></u></b> Tender Beef Steaks Mashed Potatoes Gravy Spinach Tropical Fruit Blueberry Torte Wheat Bread	<b><u>Thurs., Jan 12<sup>th</sup></u></b> Macaroni & Cheese Tomato / Zucchini Under The Sea Salad Lazy Daisy Cake Vienna Bread	<b><u>Fri., Jan 13<sup>th</sup></u></b> Baked Fish Tartar Sauce German Potato Salad Scandinavian Bl Veg. Coleslaw Birthday Cake Marble Rye

\*Menus are subject to change  
\*2% Milk, and Margarine

Esther Mukand-Cerro, R.D, C.D.  
Alyson Koehn F.S.D.